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DB Name	Query	Hit Count	Set Name
USPT	((426/590)!.CCLS.) and inulin$1	11	L9
USPT	water adj1 soluble adj1 fiber and ((426/590)!.CCLS.)	2	L8
USPT	water adj1 soluble adj1 fiber and ((426/$)!.CCLS.) and (beverage$1 or drink$2)	9	L7
USPT	fiber and ((426/$)!.CCLS.) and (beverage$1 or drink$2)	643	L6
JPAB,EPAB,DWPI	fiber and ((426/$)!.CCLS.) and (beverage$1 or drink$2)	42	L5
JPAB,EPAB,DWPI	water soluble fiber and water and (beverage or drink)	7	L4
JPAB,EPAB,DWPI	fiber and water	88651	L3
JPAB,EPAB,DWPI	water soluble fiber adj5 water adj5 (beverage or drink)	0	L2
USPT	water soluble fiber adj5 water adj5 (beverage or drink)	1	L1

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End of Result Set

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L1: Entry 1 of 1 File: USPT Dec 22, 1998

US-PAT-NO: 5851578
DOCUMENT-IDENTIFIER: US 5851578 A

TITLE: Clear or translucent liquid beverage with souluble fiber and nutrients

DATE-ISSUED: December 22, 1998

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Gandhi; Amita	Louisville	KY	N/A	N/A

ASSIGNEE INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY	TYPE CODE
Soma Technologies	Marlton	NJ	N/A	N/A	02

APPL-NO: 8/ 786219
DATE FILED: February 21, 1997

INT-CL: [6] A23L 2/54, A23L 2/68
US-CL-ISSUED: 426/590; 426/73, 426/74, 426/99, 426/573, 426/599
US-CL-CURRENT: 426/590; 426/573, 426/599, 426/73, 426/74, 426/99
FIELD-OF-SEARCH: 426/599, 426/74, 426/590, 426/73, 426/99, 426/573

REF-CITED:

U.S. PATENT DOCUMENTS

Search Selected Search ALL

	PAT-NO	ISSUE-DATE	PATENTEE-NAME	US-CL
☐	4834990	May 1989	Amer	426/599
☐	5009819	April 1991	Popescu et al.	424/450
☐	5558897	September 1996	Goldman	420/74

ART-UNIT: 171
PRIMARY-EXAMINER: Pratt; Helen
ABSTRACT:

A formulation of physiologically-effective clear/translucent beverage containing non-gel forming soluble fibre and a soluble salt of calcium and other mineral supplements along with pharmaceutically-active components with organoleptic properties similar to a regular beverage is disclosed. This formulation refers to a powder mix, a liquid concentrate or a ready-to-drink bottled beverage. The powder mix and the liquid concentrate can be diluted with water or other ingestible liquids to reconstitute into the above beverage. The beverage contains food acids as buffering agents to prevent precipitation and enhance solubilization of the metal salts in neutral or weakly alkaline conditions. The drink could contain other nutrients, vitamins, pharmaceutically active ingredients, liposomes and herbal products. The mineral salts can be incorporated into the beverage

and herbal products. The mineral salts can be incorporated into the beverage either by in situ preparation by reaction of the basic metal salts with food acids or by solubilizing the appropriate preformed organic salts. The beverage can be formulated as a carbonated cola drink providing adequate amount of fiber, calcium and other nutrients, especially for population known to have dietary deficiency in these ingredients or for those having problems related to their absorption.

18 Claims, 0 Drawing figures

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L4: Entry 1 of 7 File: JPAB Feb 22, 2000

PUB-NO: JP02000050840A
DOCUMENT-IDENTIFIER: JP 2000050840 A
TITLE: BAGASSE EXTRACT SOLUTION AND BAGASSE DRINK

PUBN-DATE: February 22, 2000

INVENTOR-INFORMATION:

NAME	COUNTRY
SHINJO, AKIHISA	N/A

ASSIGNEE-INFORMATION:

NAME	COUNTRY
SHINJO AKIHISA	N/A

APPL-NO: JP10231137
APPL-DATE: August 4, 1998

INT-CL (IPC): A23L 1/30; A23L 2/52; A23L 2/38; C12G 3/04

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a bagasse extract solution capable of being utilized for drinks, medical treatments, etc., by extracting water soluble fibers and active ingredients from bagasse, and to obtain a bagasse drink by adding the bagasse extract solution to one of various drinks.

SOLUTION: This bagasse extract solution contains water soluble fibers obtained by the hydrolysis of hemi-cellulose, etc., and medicinally active products such as xylose, furfural, hydroxymethylfurfural, and xylo-oligo saccharide. The water-soluble fibers and the medicinally active products are obtained by subjecting the bagasse to a high pressure steaming treatment. The bagasse extract solution is added to either one of soft drinks, alcoholic drinks, medicinal drinks or health drinks to obtain a bagasse drink.

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L4: Entry 1 of 7 File: JPAB Feb 22, 2000

DOCUMENT-IDENTIFIER: JP 2000050840 A
TITLE: BAGASSE EXTRACT SOLUTION AND BAGASSE DRINK

FPAR:
PROBLEM TO BE SOLVED: To obtain a bagasse extract solution capable of being utilized for drinks, medical treatments, etc., by extracting water soluble fibers and active ingredients from bagasse, and to obtain a bagasse drink by adding the bagasse extract solution to one of various drinks.

FPAR:
SOLUTION: This bagasse extract solution contains water soluble fibers obtained by the hydrolysis of hemi-cellulose, etc., and medicinally active products such as xylose, furfural, hydroxymethylfurfural, and xylo-oligo saccharide. The water-soluble fibers and the medicinally active products are obtained by subjecting the bagasse to a high pressure steaming treatment. The bagasse extract solution is added to either one of soft drinks, alcoholic drinks, medicinal drinks or health drinks to obtain a bagasse drink.

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L4: Entry 4 of 7 File: DWPI Dec 14, 1992

DERWENT-ACC-NO: 1993-032600
DERWENT-WEEK: 199304

TITLE: Fruit powder for fruit drinks - comprises water-soluble edible fibres added to fruit juice and formed into powder by spray-drying

PATENT-ASSIGNEE:

ASSIGNEE	CODE
TAIYO CHEM IND CO LTD	TAIC

PRIORITY-DATA:
1991JP-0233681 June 7, 1991

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 04360670 A	December 14, 1992	N/A	003	A23L002/08

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	APPL-DESCRIPTOR
JP04360670A	June 7, 1991	1991JP-0233681	N/A

INT-CL (IPC): A23L 1/308; A23L 2/08

ABSTRACTED-PUB-NO: JP04360670A
BASIC-ABSTRACT:

Powder comprises water-soluble edible fibres. The powder is made by adding the water-soluble fibres to a fruit juice and forming it into a powder by a spray drying method. The edible fibres may be of guar gum.

USE - For making fruit drinks.

ABSTRACTED-PUB-NO: JP04360670A
EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: D13
CPI-CODES: D03-H01G; D03-H01L;

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L4: Entry 5 of 7 File: DWPI Aug 28, 1991

DERWENT-ACC-NO: 1991-254369
DERWENT-WEEK: 199135

TITLE: Refined pyro-dextrin as food or beverage component - does not increase blood glucose or insulin secretion

INVENTOR: MOCHIZUKI, Y; OHKUMA, K ; SATOUCHI, M ; WAKABAYASHI, S ; WAKABAYASH, S

PATENT-ASSIGNEE:

ASSIGNEE	CODE
MATSUTANI CHEM IND LTD	MATS

PRIORITY-DATA:
1990JP-0040384 February 20, 1990

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
EP 443789 A	August 28, 1991	N/A	000	N/A
DE 69110496 E	July 27, 1995	N/A	000	A23L001/30
EP 443789 B1	June 21, 1995	E	013	A23L001/30
ES 2044796 T1	January 16, 1994	N/A	000	A23L001/30
JP 03244364 A	October 31, 1991	N/A	000	N/A
JP 95028693 B2	April 5, 1995	N/A	005	A23L001/29
US 5344824 A	September 6, 1994	N/A	008	A61K031/70

DESIGNATED-STATES: AT BE CH DE ES FR GB GR IT LI LU NL SE AT BE CH DE DK ES FR GB GR IT LI LU NL SE

CITED-DOCUMENTS:8.Jnl.Ref; 4.Jnl.Ref

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	APPL-DESCRIPTOR
EP 443789A	February 15, 1991	1991EP-0301247	N/A
DE69110496E	February 15, 1991	1991DE-0610496	N/A
DE69110496E	February 15, 1991	1991EP-0301247	N/A
DE69110496E	N/A	EP 443789	Based on
EP 443789B1	February 15, 1991	1991EP-0301247	N/A
ES 2044796T1	February 15, 1991	1991EP-0301247	N/A
ES 2044796T1	N/A	EP 443789	Based on
JP03244364A	February 20, 1990	1990JP-0040384	N/A
JP95028693B2	February 20, 1990	1990JP-0040384	N/A
JP95028693B2	N/A	JP 3244364	Based on
US 5344824A	February 19, 1991	1991US-0656534	Cont of
US 5344824A	December 5, 1991	1991US-0803760	Cont of
US 5344824A	August 27, 1992	1992US-0933909	N/A

INT-CL (IPC): A23L 1/29; A23L 1/30; A61K 31/70; A61K 31/71; A61K 31/715; C08B 30/18; C12P 19/14

ABSTRACTED-PUB-NO: EP 443789A
BASIC-ABSTRACT:

A food composite for saving (sparing) insulin secretion comprises a refined pyrodextrin prod. as active ingredient. The pyrodextrin is obtd. by decomposing starch or starch hydrolysate by heating in the presence or absence of acid.

The pyrodextrin obtd. by acid hydrolysis is subjected to a hydrolysis with alpha-amylase (opt. followed by a hydrolysis with glucoamylase) then filtration, decolouration, and deionising. Opt. this is followed by chromatography on ion-exchange resin.

USE/ADVANTAGE - Increase in blood glucose after a meal results in secretion of insulin, and there is now a tendency due to food refining, and favourite taste to take in much sugar and fat. The pyrodextrin prod. has hardly been considered as a food material. It has low viscosity an advantage over water soluble fibres (e.g. guar gum) tastes slightly sweet and is odourless. As the raw material is starch, it is as safe to be eaten as mallodextrin. The prod. is used in beverages ad processed foods, for example desserts and candies.

ABSTRACTED-PUB-NO: EP 443789B
EQUIVALENT-ABSTRACTS:

Use of refined pyrodextrin hydrolysate for the preparation of a food composite for reducing insulin secretion without negatively affecting/influencing blood glucose levels in an animal, wherein said refined pyrodextrin hydrolysate is obtainedable by heating starch in the presence of a mineral acid and in the presence of water of not more than about 5% based on the weight of the starch to prepare pyrrodextrin, hydrolysing the pyrodextrin with alpha-amylase and refining the hydrolysed pyrodextrin.

US 5344824A

Insulin secretion is reduced without negatively affecting/influencing blood glucose levels in an animal, by orally administering pyro-dextrin hydrolysate.

Hydrolysate is obtd. (a) by heating starch in a water contg. 5 wt.% or less of mineral acid; (b) hydrolysing the pyrodextrin formed with alpha-amylase; and (c) refining it.

ADVANTAGE - Can be served as a material in various foods, e.g., beverages, desserts or candies.

CHOSEN-DRAWING: Dwg.0/3 Dwg.0/3 Dwg.0/3

DERWENT-CLASS: D13
CPI-CODES: D03-H01T;

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L4: Entry 6 of 7 File: DWPI Jul 10, 1991

DERWENT-ACC-NO: 1991-248453
DERWENT-WEEK: 199744

TITLE: Healthy bio-available drink - contains extract of gymnema sylvestre, water soluble edible fibre, cyclodextrin and saccharide(s)

PATENT-ASSIGNEE:

ASSIGNEE	CODE
FUJI FOOD RES KK	FUJIN

PRIORITY-DATA:
1989JP-0299635 November 20, 1989

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 03160977 A	July 10, 1991	N/A	000	N/A

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	APPL-DESCRIPTOR
JP03160977A	November 20, 1989	1989JP-0299635	N/A

INT-CL (IPC): A23L 1/30; A23L 2/38; A61K 35/78

ABSTRACTED-PUB-NO: JP03160977A
BASIC-ABSTRACT:

Bioavailable drink contains extract of Gymnema sylvestre R.Br., water-sol. edible fibre, cyclodextrin, and saccharides.

Pref. the extract of Gymnema sylvestre R. Br. is obtd. by extraction of plant belonging to Metaplexis of Asclepiadeceae gp., using water or ethanol-contained aq. soln. Water-soluble fibre is pine fibre. Saccharides are sucrose, oligosaccharide, maltose, glycose, or sorbitol. Drink contains 0.05-0.5 pts.wt. of the extract, 3.0-10.0 pts.wt. of fibre, 1.0-5.0 pts.wt. of cyclodextrin, 5.0-20.0 pts.wt. of saccharides .

USE/ADVANTAGE - Healthy drink contg. active substance of Gymnema sylvestre R. Br. good for health.

In an example, dried leaf of Gymnema sylvestre R.Br. is extracted with 50% ethanol aq. soln. to obtain extract. Extract is added in water and stirred with addn. of pine fibre, and cyclodextrin (10g: 20% of cyclodextrin and 50% of oligosaccharide). Obtd. mixt. is heated at 60 deg.C and filtered for removal of solid component. Water is added to form 100 ml of mixt., which is filled in a container, and air-tightly sealed to form healthy drink. Drink has no undesirable taste and smell.

ABSTRACTED-PUB-NO: JP03160977A
EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: B04 D13

DERWENT-CLASS: B04 D13
CPI-CODES: B04-A07F2; B04-C02B1; B04-D01; B07-A02; B10-A07; B12-J01; D03-H01G; D03-H01T;

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L4: Entry 7 of 7 File: DWPI Mar 10, 1988

DERWENT-ACC-NO: 1988-077614
DERWENT-WEEK: 198811

TITLE: Food compsn. contg. water-soluble fibre and protein - which gels in contact with gastric juice, the protein having an acidic isoelectric point

INVENTOR: AOKI, T; OHTA, A

PATENT-ASSIGNEE:

ASSIGNEE	CODE
OHTA A	OHTAI
TERUMO CORP	TERU

PRIORITY-DATA:

1987JP-0064026	March 20, 1987
1986JP-0203621	September 1, 1986

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
WO 8801477 A	March 10, 1988	J	027	N/A
AU 8778740 A	March 24, 1988	N/A	000	N/A
EP 323510 A	July 12, 1989	E	000	N/A
EP 323510 A4	July 8, 1992	N/A	000	N/A
JP 63185339 A	July 30, 1988	N/A	000	N/A
JP 91064098 B	October 3, 1991	N/A	000	N/A
US 5126332 A	June 30, 1992	N/A	013	A23L001/305

DESIGNATED-STATES: AU US BE CH DE FR GB IT NL SE BE CH DE FR IT LI NL SE

CITED-DOCUMENTS:DE 2901672; JP47043248 ; JP54147978 ; US 4232054 ; EP 127287 ; EP 333858 ; FR 1497490 ; FR 2135327 ; FR 2185020 ; FR 2226120 ; FR 2395288 ; FR 2424030 ; US 3628969 ; US 3843818 ; US 4582710 ; FR 2414878

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	APPL-DESCRIPTOR
WO 8801477A	August 28, 1987	1987WO-JP00641	N/A
EP 323510A	August 28, 1987	1987EP-0905656	N/A
EP 323510A4	N/A	1987EP-0905656	N/A
JP63185339A	March 20, 1987	1987JP-0064026	N/A
JP91064098B	March 20, 1987	1987JP-0064026	N/A
US 5126332A	August 28, 1987	1987WO-JP00641	N/A
US 5126332A	February 28, 1989	1989US-0335537	N/A
US 5126332A	N/A	WO 8801477	Based on

INT-CL (IPC): A23L 1/30; A23L 1/305; A23L 1/308; A61K 31/715

ABSTRACTED-PUB-NO: US 5126332A
BASIC-ABSTRACT:

A food compsn. for consumption after dissolving in hot water comprises (a) a water-soluble edible fibre such as guar gum or carrageenan; (b) a protein having an isoelectric point on the acidic side, such as casein or its salts. The ratio of (a) to (b) by wt. in the composition is 1:0.5 to 1:8 (pref. 1:0.5 to 1:2). The aq. soln. of the composition gels on contact with gastric juice.

USE/ADVANTAGE - The composition may be formulated as an instant soup. It gels in the stomach and remains there for a long time, thus preventing overeating. It also absorbs carbohydrates from other foods and beverages and retains them within the gel in the stomach to delay their absorption by the digestive system.

ABSTRACTED-PUB-NO: WO 8801477A
EQUIVALENT-ABSTRACTS:

Food compsn. comprises (a) casein (salt) and (b) carrageenan or guar gum given in wt. ratio (b): (a) 1:0.5-2. Pref. concn. of (a) and (b) in the compsn. is 0.5-5wt.% w.r.t. vol. of aq. soln. Opt. compsn. also includes seasoning or spice. USE - For preventing over-eating and preventing rapid increase in blood glucose, by delaying absorption of saccharide into the body.

CHOSEN-DRAWING: Dwg.0/0 Dwg.0/8

DERWENT-CLASS: D13
CPI-CODES: D03-H01L; D03-H01T;

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Search Results - Record(s) 1 through 2 of 2 returned.

☐ 1. Document ID: US 5851578 A

L8: Entry 1 of 2 File: USPT Dec 22, 1998

US-PAT-NO: 5851578
DOCUMENT-IDENTIFIER: US 5851578 A
TITLE: Clear or translucent liquid beverage with souluble fiber and nutrients

Full | Title | Citation | Front | Review | Classification | Date | Reference | Claims | KWIC | Draw Desc | Image

☐ 2. Document ID: US 5458893 A

L8: Entry 2 of 2 File: USPT Oct 17, 1995

US-PAT-NO: 5458893
DOCUMENT-IDENTIFIER: US 5458893 A
TITLE: Process for treating water-soluble dietary fiber with beta-glucanase

Full | Title | Citation | Front | Review | Classification | Date | Reference | Claims | KWIC | Draw Desc | Image

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Term	Documents
WATER.USPT.	820430
WATERS.USPT.	35075
SOLUBLE.USPT.	243984
SOLUBLES.USPT.	3271
FIBER.USPT.	194929
FIBRES.USPT.	22917
FIBRE.USPT.	26921
FIBERS.USPT.	167372
426/590.USPT.	850
((426/590!.CCLS.) AND ((WATER ADJ1 SOLUBLE) ADJ1 FIBER)).USPT.	2

Display 10 Documents, starting with Document: 2

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L9: Entry 11 of 11 File: USPT Aug 11, 1981

DOCUMENT-IDENTIFIER: US 4283432 A
TITLE: Natural beverage powders from dahlia extracts

BSPR:
The chief fructose polymer is inulin (molecular weight approximately 5,000), but there is also present a mixture of smaller fructose polymers called inulides. The above materials contain reducing end-groups which can react with the amino groups of the proteins to undergo color and flavor reactions. Furthermore, on roasting, fructose polymers can undergo hydrolysis as well as caramelization (decomposition) reactions to produce flavor and aroma bodies. By controlling the degree of roast of the drying or dried dahlia extract, by time and temperature limitations, we have discovered highly desirable flavor and aroma materials. As with coffee, roasting to a light roast is required for some uses, while a dark roast is more desirable for other purposes. Greater control of the flavor reaction is obtained when lower temperatures are used in roasting. For example, at 105.degree. C. a delightful, light-colored, roasted flavor product can be obtained. These light roasts retain much of the basic flavors and aroma present in the freshly extracted dahlia tuber.

DEPR:
An extract was made of the dahlia tuber as given in Example 1. The extract was transferred to a 1-liter, 3-necked, round-bottom flask set up for vacuum distillation with water condenser, stirrer, thermometer and vacuum line attached. The flask was heated with an electric heating mantle while a vacuum of 100 mm of mercury was pulled on the system. The distillation of water plus some aroma was carried out until a tan syrupy liquid of 70% solids was obtained. At first copious amounts of white to grey inulin separated, but on concentration much of the inulin was incorporated in the syrupy mass. The syrup was transferred to an evaporating dish which was placed in an air oven at 110.degree. C. After drying and roasting for about one hour in an oven at 110.degree. C. a brittle, light brown flavor mass was obtained. This was cooled, and subsequently ground in the Waring Blendor. The ground mass was sieved through a 20 mesh U.S. Standard screen to produce the basic light roast dahlia flavor powder.

DEPR:
An extract of the dahlia tuber was made as described in Example 1. The extract was transferred to a 1-liter beaker, and concentrated at atmospheric pressures over an electric hot plate to about 80% solids. Again copious amounts of inulin separated at first, but later this material was largely incorporated into the tan-to-brown syrupy mass. The beaker containing this syrupy mass was placed in an air oven for drying and roasting at 170.degree. C. After about 1/2 hour a deep, dark brown, brittle mass was obtained. The product was cooled, ground in the Waring Blendor and then sieved through a 20 mesh U.S. Standard screen to produce a dark roast, dahlia flavor powder.

DEPR:
A dahlia extract was made as in Example 1. A 100 ml portion of the extract was placed in an evaporating dish and allowed to dry in an air oven at 75.degree. C. On drying the white inulin first settled, then the inulides and the dark, brown colored protein-containing layer. The large dried chunks of material were ground to pass through a 20 mesh U.S. Standard sieve. The powder was heated in an air oven at 130.degree. C. for 20 minutes when a light brown roast dahlia flavor product was obtained. The melted flavor product was hardened by cooling to room temperature, and then ground and sieved through a 20 mesh U.S. Standard sieve to produce a light brown dahlia flavor powder suitable for beverage use.

CCXR:
426/590

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DB Name	Query	Hit Count	Set Name
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USPT	water adj1 soluble adj1 fiber and ((426/590)!.CCLS.)	2	L8
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JPAB,EPAB,DWPI	water soluble fiber adj5 water adj5 (beverage or drink)	0	L2
USPT	water soluble fiber adj5 water adj5 (beverage or drink)	1	L1